

# Themed Buffets

**ITALIAN BUFFET \$23.00 per person**

*(served w/ Garlic Bread, Italian Wedding Soup and your choice of Classic Caesar Salad or Garden Salad*

## Choice of two:

Shrimp Scampi  
Tilapia Scaloppini  
Chicken Marsala  
Chicken Parmesan  
Eggplant Stack  
Cheese or Fire Roasted Vegetable Lasagna  
Cheese Ravioli & Italian Sausage Skillet  
Fettuccine Marinara w/ Italian Meatballs  
Fire Roasted Vegetable Lasagna

Chicken Fettuccine Alfredo with Broccoli  
Portabella Mushroom Ravioli in Blush Sauce  
Baked Ziti  
Lobster Ravioli in a Parmesan Cream Sauce  
Shrimp & Crab Farfalle  
Linguine Ai Frutti di Mare  
Grilled Portabella Primavera  
Spring Vegetable Baked Ziti  
Variety of Stuffed Tortellini in Alfredo Sauce

***\*\*\*Recommended additions Antipasto display or Caprese skewers available on our Hors D'oeuvres menu***



**SIRLOIN STEAK OUT \$29.00 per person**

**We only use USDA Grade A Choice Center-Cut Sirloin**

## Includes:

Garden Salad  
Greek Pasta Salad  
Marinated Grilled Vegetables  
Roasted Fingerling Potatoes  
Herb Grilled Chicken Breast  
Sweet Shallot Demi Glaze

## Choice of two Steak Styles:

Cowboy (blue cheese, fried onions, and steak sauce)  
Au Poivre (garlic & peppercorn crusted, cognac cream sauce)  
Bourbon Glazed  
Marsala  
Garlic Parmesan  
Bruschetta  
Oscar

# Themed Buffets

## A TASTE OF THE BAY \$40.00 per person

Fresh Fruit and Cheese Display

Crab Bisque

Passed Oysters Rockefeller and Baked Clams Oreganata

Garden Salad

Fresh Baked Rolls

Chef's Selection of Seasonal Vegetables

Herb Roasted Red Potatoes

Chicken Marsala

Seafood Lasagna

Flounder Roulade with Lemon Cream Sauce



## STREET TACO & FAJITA BUFFET \$26.00 per person

Tortilla Chips

Con Queso Dip and Picante Salsa

Black Beans with Fire Roasted Corn and Peppers

Cilantro Lime Rice

Pinto Beans

Corn and Flour Tortillas

Sautéed Peppers and Onions

Hawaiian Pulled Pork

Southwest Chicken or Steak

Choice of Fried Rockfish, Seared Ahi Tuna, or Chipotle Shrimp

Toppings Bar: Shredded Cabbage, Lettuce, Tomato, Jalapeño, Green Onion, Sour Cream, Southwest Guacamole, Cheddar Cheese, Fresh Pico De Gallo, Mango Cilantro Salsa, Cilantro Aioli, Santa Fe Ranch, Sriacha, Red Chili Aioli

# Themed Buffets

## **SOUTHERN STYLE COUNTRY BBQ \$23.00 per person**

*(served w/ Garden Salad, Dinner Rolls, Cole Slaw, Potato Salad, Italian Pasta Salad,  
Warm Kaiser Rolls and a variety of sauces)*

### Choice of two:

“Fall of the Bone” Pork Spare Ribs  
Carolina Style Pulled Pork BBQ  
Zesty Pulled Chicken BBQ  
Grilled Montreal Chicken  
Slow Smoked Tri-Tip Texas Brisket  
Italian Sausage with Peppers and Onions  
Marinated and Grilled Vegetable Kabobs

### Choice of two:

Homemade Mac & Cheese  
Green Beans  
Ranch Style Red Potatoes  
Vegetable Medley  
Brown Sugar Baked Beans  
Rice Pilaf  
Black Beans and Rice  
Veracruz Succotash



## **NEW ORLEANS AUTHENTIC CAJUN CUISINE BUFFET \$26.00 per person**

*(served w/ Buttered French Bread, Garden Salad, Red Beans and White Rice,  
Bayou Gumbo, and Dirty Rice)*

### Choice of two

Crawfish Etoufee in a Fried Eggplant Bowl  
Cajun Shrimp Boil  
Louisiana Shrimp and Grits with Andouille Sausage, peppers, and onions  
Chicken, Shrimp, and Sausage Jambalaya  
Creole Smothered Chicken



# Soup, Salad, & Deli Lunch Buffets

## **Soup & Salad Buffet \$13.00 per person**

Fresh Cut Salad Bar, Tropical Fruit Bowl, Fresh Baked Rolls, and Choice of One Soup

## **Deluxe Soup & Salad Buffet \$17.00 per person**

Fresh Cut Salad Bar, Tropical Fruit Bowl, Fresh Baked Rolls, Choice of One Soup, Choice of Four Gourmet Salads

## **Deli Buffet \$12.00 per person**

Smoked Turkey, Honey Ham, Pepperoni, American Cheese, Provolone Cheese, Swiss Cheese, Lettuce, Tomato, Red Onions, Pasta Salad, Chips, Assorted Breads and Condiments

## **Gourmet Salads**

Chicken Salad

Egg Salad

Tuna Salad

Sweet Onion Pasta Salad

Redskin Potato Salad

Waldorf Salad

Creamy Broccoli Salad

Cous Cous Salad

Italian Pasta Salad



## **Deluxe Soup, Salad, & Deli Buffet \$20.00 per person**

Fresh Cut Salad Bar, Tropical Fruit Bowl, Fresh Baked Rolls, Smoked Turkey, Honey Ham, Pepperoni, American Cheese, Provolone Cheese, Swiss Cheese, Lettuce, Tomato, Red Onions, Chips, Assorted Breads and Condiments  
Choice of Four Gourmet Salads  
Choice of One Soup

## **House Made Soups**

Chicken Brunswick

Tomato Basil

Beef & Barley

Vegetable Minestrone

Loaded Potato

Cream of Broccoli

Chicken Enchilada

Hearty Beef Chili

White Chicken Chili

Zuppa Toscana

Italian Wedding